Club '58

SUNDAY BRUNCH MENU

Classic Eggs Benedict (AGF) 18*

Toasted English Muffin, Two Poached Eggs, and
Nueske's Canadian Bacon. Topped with Hollandaise.
Choice of Home Fries or Creamy Heirloom Grits

Breakfast Burrito 16*

Three Scrambled Eggs, Chorizo Sausage Hash,
and Chihuahua Cheese rolled in a Flour Tortilla.
Topped with Queso, Pico de Gallo and Guacamole

Sunrise Breakfast (AGF) 12*

Two Eggs Your Way
served with Toast and Butter
Choice of Club Home Fries or Creamy Heirloom Grits
Choice of Sausage Patty or Applewood Bacon

Chicken and Waffles 16

Crispy Buttermilk Chicken Breast,
Hot Honey Butter, and Maple Syrup

Wagyu Denver Steak & Eggs (AGF) 24*

Two Eggs Your Way
40z Wagyu Denver Steak, Club Steak Butter,
Choice of Toast and Butter
Choice of Home Fries or Creamy Heirloom Grits

Soup of the Day

Cup 7 | Bowl 9

Smoked Salmon Plate (AGF) 20

Dill Cream Cheese, Capers, Red Onions,
Cucumbers, Avocado, and Hardboiled Egg
Served with Bagel Chips

Build Your Own Omelet (AGF) 14*

Two Eggs Your Way
Choice of Three Toppings:
Applewood Bacon, Diced Ham, Smoked Salmon,
Mushrooms, Onions, Peppers, Tomatoes, Spinach,
Jalapenos, Feta, American, or Gruyere Cheese
Choice of Home Fries or Creamy Heirloom Grits

Sides:

Fresh Fruit 5

Home Fries 5

Creamy Heirloom Grits 5

Applewood Smoked Bacon 5

Sausage Patty 5

Toast 2

Egg 3*

Two Pancakes 5

One Waffle 4

SALADS

Salad Dressings: Caesar, Buttermilk Ranch, Bleu Cheese, Herb White Balsamic Vinaigrette, Honey Mustard, Thousand Island, Aged Sherry Bacon Vinaigrette, Red Wine Vinaigrette and Champagne Vinaigrette

Cobb Salad (AGF) 10 | 15

Romaine Lettuce, Hard Boiled Egg, Red Onions, Bleu Cheese Crumbles, Bacon, Avocado, Heirloom Cherry Tomatoes, and House Made Croutons
Served with Choice of Dressing

Add Ons:

White Anchovies 4*

Grilled Salmon 10*

Herb Grilled Chicken 8

Seared Shrimp 12*

Candied Bacon 2

Fried Egg 3*

Avocado 2

Farm Fresh Salad (GF) 9 | 14

Artisan Mixed Greens, Maple Baby Carrots, Roasted Beets, Heirloom Cherry Tomatoes, Red Onions, Cucumbers, and Crispy Sweet Potatoes.
Tossed with Herb White Balsamic Vinaigrette

Caesar Salad (AGF) 8 | 13*

Romaine Hearts, Aged Parmesan Cheese, and House Made Croutons
Tossed with Classic Caesar Dressing

Mediterranean Salad (AGF) 9 | 14

Artisan Mixed Greens, Kalamata Olives, Banana Peppers, Oven Roasted Tomatoes, Feta Cheese, Red Onions, Pistachios, English Cucumbers, and Warm Pita Bread
Tossed with Red Wine Vinaigrette

SANDWICHES

Burger '58 (AGF) 16*

8oz Butcher's Blend Burger
served with Lettuce, Tomato, Red Onion, Pickle Spear, and Choice of Cheese.
Served with Choice of Side
Additional Toppings: Caramelized Onions, Sautéed Mushrooms, Sweet Pickles

Double Bogey 14

Choice of Side Salad or Cup of Soup
Choice of Half Sandwich:
House Made Chicken Salad
Ham and Cheese
Turkey and Cheese

Green Valley Club 16

Black Forest Ham, Roasted Turkey, Gruyere Cheese, Candied Bacon, Romaine Lettuce, Tomato, and Fresh Herb Mayo
Choice of White, Wheat or Tortilla Wrap
Choice of Side

Sides

French Fries
Sweet Potato Waves
Onion Rings
House Made Chips
Fresh Fruit

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES
**** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. WE STRIVE TO USE THE FRESHEST INGREDIENTS AVAILABLE AND TAKE PRIDE IN SUPPORTING CAROLINA FARMERS AND FISHERIES. SOME ITEMS SERVED IN THIS ESTABLISHMENT MAY CONTAIN FOREIGN IMPORTED SHRIMP. ASK SERVER FOR MORE INFORMATION.***
AGF: AVAILABLE GLUTEN FREE
GF: GLUTEN FREE